

SIGNEE-INFORMATION:

NAME

KEANE STEPHEN TIMOTHY

COUNTRY

GB

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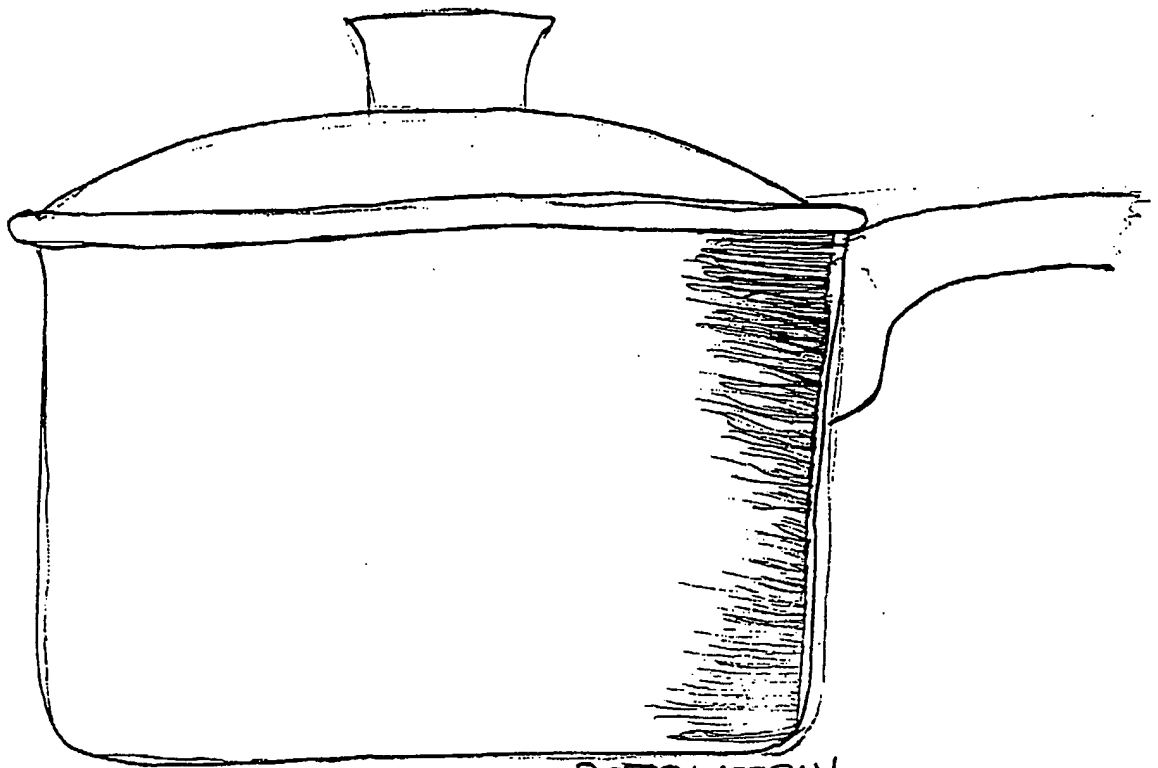
INT-CL (IPC): A47J036/08

EUR-CL (EPC): A47J036/08

ABSTRACT:

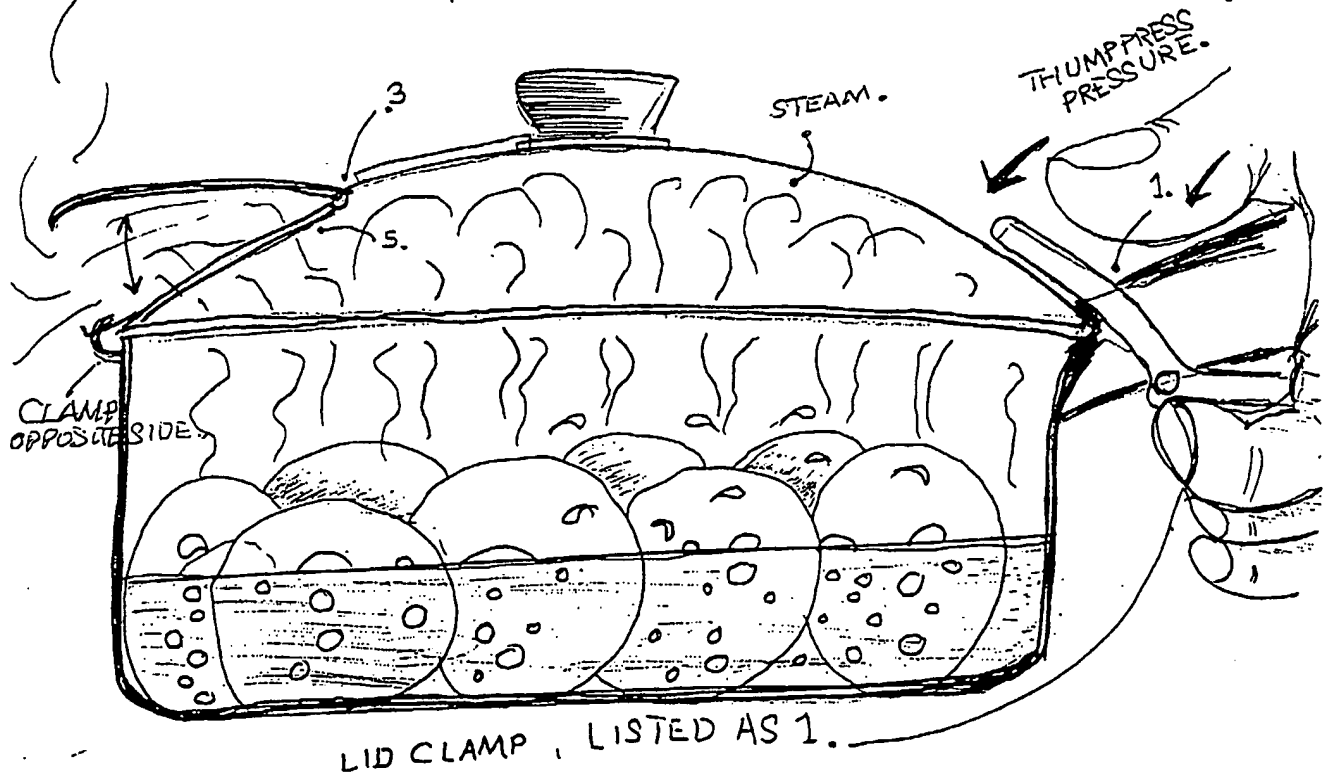
A saucepan and lid with strainer comprises a saucepan having a handle 2 and a lid with a straining device. Preferably the strainer is integral with or mounted on the wall of the lid and is covered by a slidable door 7 which is curved to follow the shape of the lid. Preferably the door 7 is set in a rail track 10 with a flange seal 8 and slides along the track 10 to open or close an aperture formed in the lid. Preferably the handle has a lever 3 which moves about an axis 4 and releases or supports the lid on the periphery of the saucepan. A further lever 6 may be provided to slide the door 7 along the saucepan lid. The track 10 and seal 8 may prevent the lid from shifting, guides the sliding door 7 during use and provides extra support during cleaning. Advantageously liquids are easily and safely drained from a saucepan.

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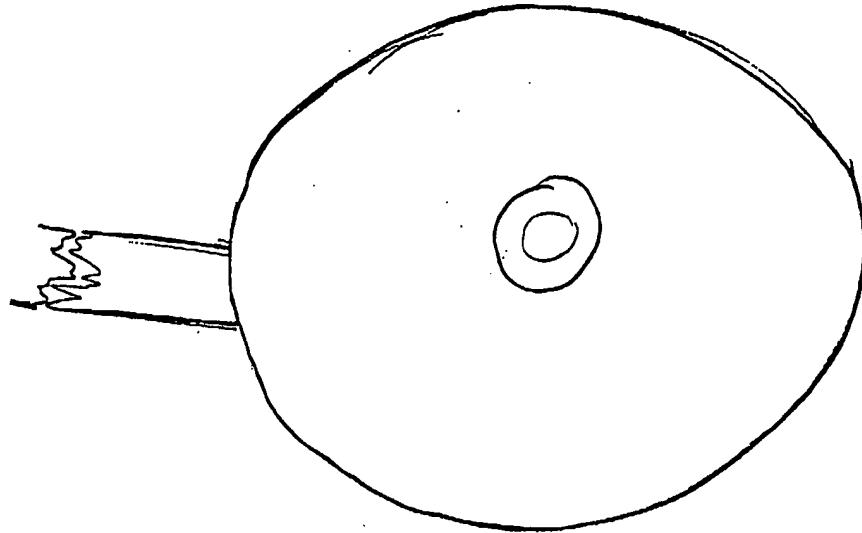


STANDERD POTSALUCEPAN.

NEW SAUCEPAN STRAINING APPERATUS.

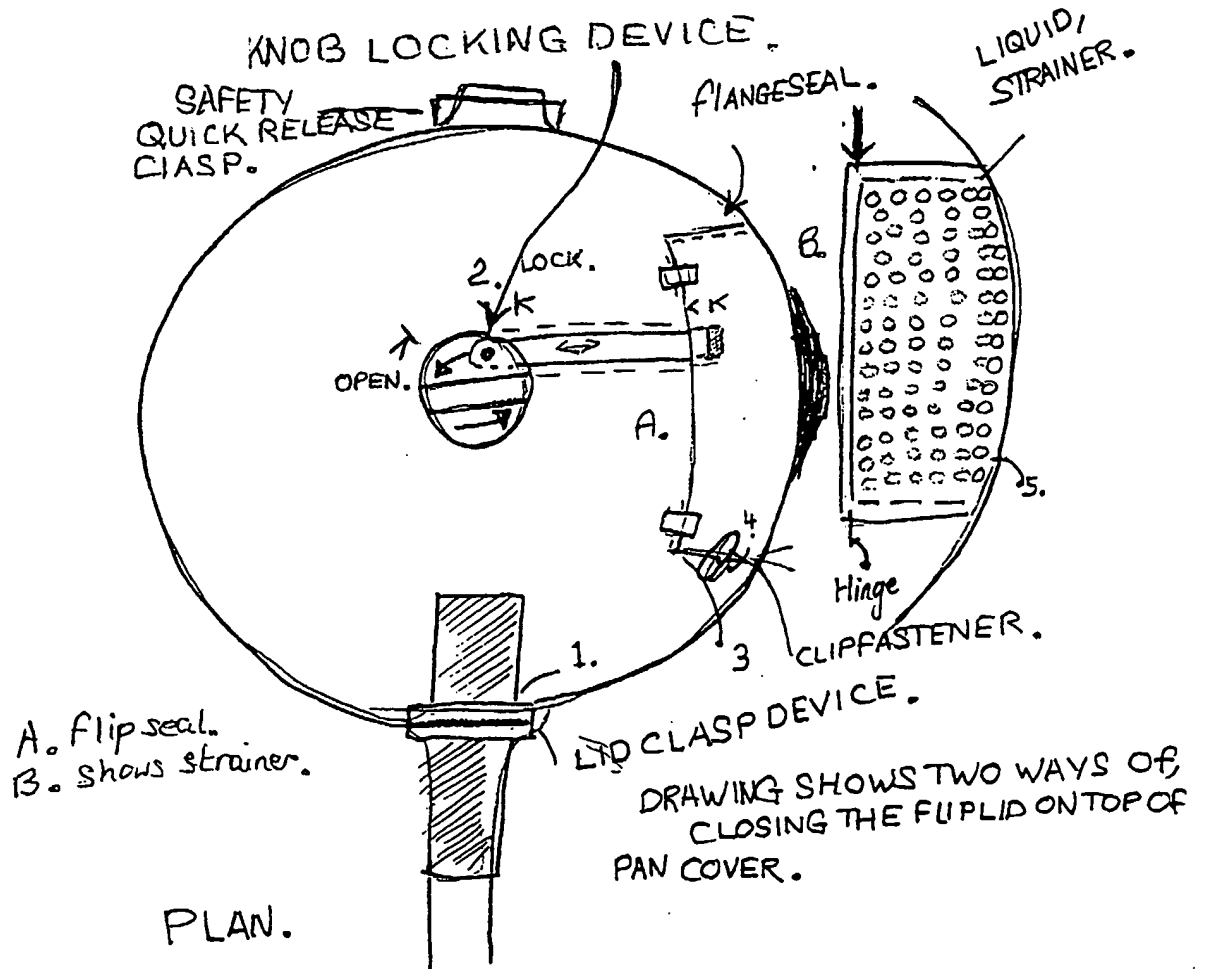


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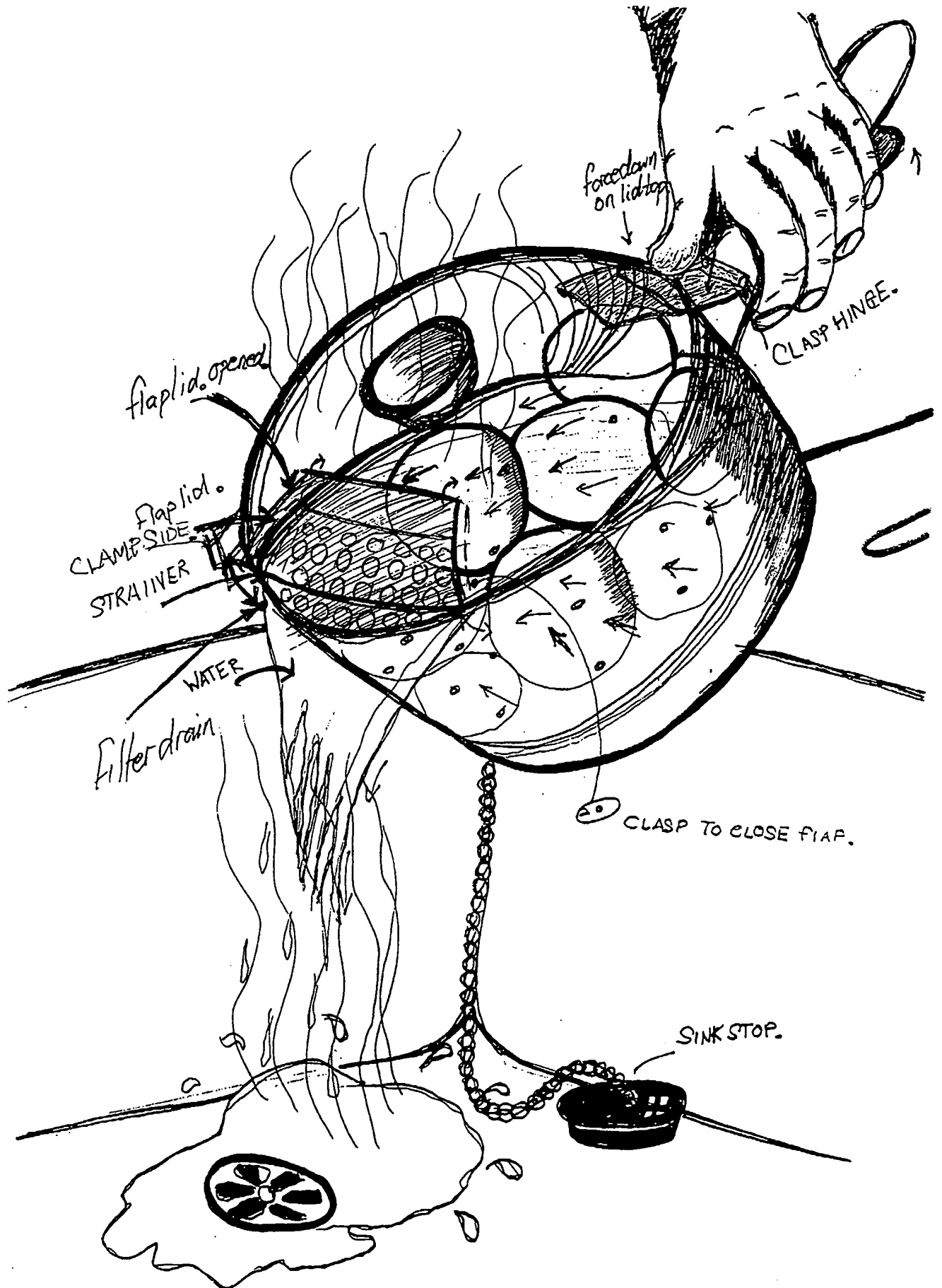


STANDERD POT LID.

THE LID STRAINER DEVICE CAN BE AT THE SIDE OF THE SAUCEPAN.



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DRAWING 4.



SAFETY SAUCEPAN STRAINING LID DEVICE.

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The following device concerns the awkwardness that people encounter whilst avoiding getting a burn when straining saucepans. In particular when the lid shifts unavoidably as one needs to remove boiling water from the contents of the pot, or saucepan it may be appreciated that housewives often burn themselves in what may seem quite a simple task, but often the most simplest of kitchen fundamental chores can become a most unpleasant experience.

The device is strategically placed built integrally to the lid, or it may be also be part of the actual structure of the pot device. Never the less the straining device can avoid serious haphazords .

The aim is to provide an easier safer means of containing the food within the saucepan, or pot. The objective here is to use as little effort as possible, but also make convenient the tasks of straining hot water there from the saucepans. The invention can be built into any saucepan lid which may have a need to strain water, or juices to make necessary gravies, or stocks to compliment a dish which people nowadays tend to demand serving faster due to work, or a related reason, or other.

The following definitions lay claim to a saucepan lid which overcomes the need to use more kitchen utilities, and help to provide safer cooking.